

Saturday Brunch

Tater Tot Breakfast Casserole

Serves 8

Ingredients:

- 2 lb bacon
- 1 (30-32oz) bag frozen tater tots
- 1 (1-oz) package Ranch Salad Dressing & Seasoning Mix
- 2 cups shredded cheddar cheese
- 8 eggs
- 2 cups milk
- Instructions:
- Preheat oven to 350°F degrees. Lightly spray a 9x13-inch baking dish with cooking spray.

Instructions:

1. In a large skillet, cook bacon. Chop the cooked bacon into pieces.
2. In a large bowl, toss together tater tots, cooked bacon, and cheeses. Pour into a prepared baking dish.
3. Whisk together eggs, Ranch mix, and milk. Pour over tater tot mixture.
4. **Cover and refrigerate at this point if baking later.**
5. Bake for 50 – 60 minutes, or until eggs are set.

Source: <https://www.plainchicken.com/cracked-out-tater-tot-breakfast/>

Omelette

Serves 1

Ingredients:

- 2 large eggs
- 1 egg white
- 1 Tablespoon water
- 1 teaspoon olive oil
- 1/4 cup turkey sausage
- 1/4 cup chopped bell peppers
- 2 Tablespoons chopped onion
- 1/4 cup chopped spinach
- 2 Tablespoons shredded cheddar cheese (more if desired)

Instructions:

1. Whisk together eggs and water. Salt and pepper to taste. I used about 1/4 teaspoon salt and 1/8 teaspoon pepper. Set aside.
2. Cook the sausage, bell peppers and onion in a 8 inch pan over medium heat for 3 minutes, or until the onions have become translucent. Add in the spinach and cook just until wilted.
3. Place mixture on a plate. Wipe down pan and then add 1 teaspoon oil. Heat over medium heat. Once the oil is hot, slowly pour in the egg mixture. Let sit about 30 seconds, then use a spatula to slowly push the cooked egg and let the runny egg fill in. Cook another minute, or until you are able to flip it.
4. Turn the heat off. Carefully flip the egg over with a spatula (or two). Place 1 Tablespoon of cheese on half the side. Add the filling to the same half and then place the other Tablespoon of cheese on top. Add more if desired. Flip the egg over and let sit for one minute.
5. Enjoy while hot.

Source: <https://www.iheartnaptime.net/omelette/#wprm-recipe-container-109641>

Fluffy Pancakes

Serves 10

Ingredients:

- 1 cup (120g) all-purpose flour
- 2 Tablespoons sugar
- 2 teaspoons baking powder
- 1 pinch of salt
- 1 cup (240 ml) milk
- 2 Tablespoons melted butter or vegetable oil
- 1 large egg
- Assorting toppings such as maple syrup, fresh berries, etc.

Instructions:

1. Preheat the oven to 200°F (90°C), with a heatproof platter ready to keep cooked pancakes warm in the oven.
2. In a small bowl, whisk together flour, sugar, baking powder, and salt. Set aside.
3. In a medium bowl, whisk together milk, butter (or vegetable oil), and egg.
- 4.
5. Pour the dry ingredients to the milk mixture, and stir (do not overmix).

6. Heat a large skillet or griddle over medium heat, and coat generously with vegetable oil.
7. For each pancake, spoon 2 or 3 tablespoons of batter onto skillet. Cook until the surface of pancakes have some bubbles, about 1 minute. Flip carefully with a thin spatula, and cook until brown on the underside, 1 to 2 minutes more.
8. Transfer to the heatproof platter, cover with foil and keep warm in the oven until serving. Serve warm, with desired topping such as maple syrup, fresh berries or banana slices.